

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims:

Claims 1 to 15. (canceled)

Claim 16. (currently amended) A method for decreasing an acrylamide content of instant fried noodles, the instant fried noodles being prepared by kneading a mixture of raw materials containing a cereal flour to prepare noodle dough, preparing strands of noodles from the noodle dough, and frying the strands of noodles to prepare fried noodles,

comprising controlling a pH of the noodle dough and/or a pH of the strands of noodles before the frying by applying an ~~acidic~~ aqueous lactic acid solution or an aqueous malic acid solution to the noodle dough and/or the strands of noodles before the frying so that a pH value of the fried noodles is 6.5 or less, thereby decreasing an acrylamide content of instant fried noodles, compared with that of instant fried noodles that are prepared

without controlling the pH of the noodle dough and/or the strands of noodles.

Claims 17 to 18. (canceled)

Claim 19. (new) A method for decreasing an acrylamide content of instant fried noodles, the instant fried noodles being prepared by kneading a mixture of raw materials containing cereal flour to prepare noodle dough, preparing strands of noodles from the noodle dough, and frying the strands of noodles to prepare fried noodles,

comprising controlling a pH of the noodle dough and/or a pH of the strands of noodles before the frying by kneading the mixture of raw materials in the presence of potassium carbonate, sodium hydrogencarbonate or sodium carbonate and by applying an aqueous lactic acid solution, an aqueous sodium pyrophosphate solution or an aqueous sodium metaphosphate solution to the noodle dough and/or the strands of noodles before the frying, so that a pH value of the fried noodles is 6.5 or less, thereby decreasing an acrylamide content of instant fried noodles,

compared with that of instant fried noodles that are prepared without controlling the pH of the noodle dough and/or the strands of noodles.

Claim 20. (new) Instant fried noodles which are prepared by the method according to claim 16 and which have an acrylamide content lower than that of instant fried noodles that are prepared without controlling the pH of the noodle dough and/or the strands of noodles.

Claim 21. (new) Instant fried noodles which are prepared by the method according to claim 19 and which have an acrylamide content lower than that of instant fried noodles that are prepared without controlling the pH of the noodle dough and/or the strands of noodles.